TILLER + GRAIN

BREAKFAST

Porridge with chia and linseeds with a selection of toppings (greek yoghurt/ honey/pumpkin and sunflower seeds/compote of the day)	4.5
Overnight bircher muesli with a selection of toppings	4.5
Homemade scones with butter and preserves	3.5
Selection of pastries	3

SOUP

Roast Parsnip & Cumin served with sourdough bread	6.5

HOTPOT

Lentil Dahl / Lamb Tagine with Cous Cous	8.5

SANDWICHES

7.5

Overnight beef with horseradish mayo

Shoulder of pork with pickles and asian mayo

Ham hock with gribiche

Hummous with roasted beetroot, pickled shallots and crunchy salads

Beef shin with black garlic mayo

SALADS BOWLS

[Selection of 3/4 - 9.50]

Farro with kalamata olives, fennel, raddichio, and a preserved lemon dressing

Butterbean hummous with roasted red, golden and candied beetroots with chervil and pickles

Purple sprouting brocalli with walnut and almond tahini dressing

Winter salad of fennel, kohlrabi, watermelon

radishes, red/white cabbage, kale with a miso dressing topped with nori and toasted sesame seeds

Roasted mixed squash with salsa verde and pickled green chillies

Purple sprouting brocalli with an almond and walnut tahini dressing

Romanesco with a sweet blood orange dressing and dried serrano ham

Wild rice salad with dried fruits, hazelnuts and mixed herbs

Quinoa with apple, spinach, pomegranates and feta cheese

ADD MEAT OR FISH + 2.5

Slow roasts of ox shin / braised beef ribs / shoulder of lamb/
Whole poached salmon / fillets of hake with yuzu ponzu dressing

23 Sth Frederick St, D2 | @tillerandgrain | info@tillerandgrain.ie